

SNACKS

BAKED BRIE / 13

truffle oil, caramelized onion & mushroom, cran jam

CHARRED ORANGE & AVOCADO SALAD / 9

chèvre, sunflower seeds, almonds, charred lemon vinaigrette

CRISPY BRUSSELS SPROUTS / 8

roasted garlic & shallot vinaigrette, cured egg yolk

AVOCADO TOAST / 9

arugula, fried egg, cherry tomato, pesto

TRUFFLE FRIES / 9

parmesan, jalapeño aioli, cilantro

TACOS

3 PER ORDER + SIDES

VEGAN "CARNITAS" / 13

jackfruit, avocado, radicchio, chipotle bbq, cilantro, red onion

SMOKED PORK BELLY / 13

radish, jalapeño mayo, arugula

SHRIMP / 14

southwestern spice, pickled red onion, pico de gallo, sriracha mayo

MAINS

CHICKEN CONFIT POT PIE / 15

carrots, onion, peas, rivels

BUDDHA BOWL / 15

tempura mushrooms, avocado, fermented carrots & ginger, brussels sprouts, lemon tahini, cilantro rice

KOREAN BBQ CHICKEN / 17

ginger ponzu, fried rice, sesame, cilantro, lime

STEAK FRITES / 24

compound butter, truffle fries

FISH & CHIPS / 18

citrus tempura, spicy tartar, malt vinegar beurre blanc

FRIED CHICKEN SANDWICH / 14

bbq glaze, radicchio slaw, jalapeño mayo, fries

ZERØ-BACON BURGER / 14

onion jam, cheddar, greens, tomato, jalapeño aioli, fries

CRAB CAKE SANDWICH / 17

spicy remoulade, red onion, avocado, greens, tomato, fries

STEAK SALAD / 18

beer marinated ny strip, chèvre, potato, crispy shallots, h.b. egg, cherry tomato, avocado ranch

DESSERT

CHOCOLATE OLIVE OIL CAKE / 7

PUMPKIN CRÈME BRÛLÉE / 7

CRAFT COCKTAILS

BLACKBERRY MARGARITA / 9
tequila, triple sec, mint, lime

VIA LIBRE / 10
tequila, mezcal, crème de
cassis, cranberry bitters, lemon

BURNING MAN / 11
bourbon, vermouth, jalapeño-
peppercorn reduction,
angostura bitters, citrus rind

BROWN HAired GIRL / 10
brown butter bourbon,
Amaretto, Luxardo cherry

MIDSTATE MULE / 10
Midstate Distillery vodka,
Zerøday ginger beer, lime

HALE & HOTTY / 9
rum, turkish apple tea, brown
sugar & spices, cinnamon

BOTANICAL MARTINI / 10
gin, elderflower liqueur, lime,
cucumber

VERY FRENCH MARTINI / 10
vodka, Chambord, pineapple,
champagne

BOTTLED BREWS

BELL'S BRIGHT WHITE ALE / 6

BIG HILL CIDERWORKS / 7

GUINNESS DRAUGHT / 5

**EINSTÖK ICELANDIC WHITE
ALE / 10**

HITACHINO NEST WEIZEN / 12

**NORTH COAST OLD RASPUTIN /
10**

**SAM SMITH ORGANIC PALE
ALE / 8**

STELLA ARTOIS / 5

TRÖEGS PERPETUAL IPA / 6

MILLER LITE / 4

WINE

GRILLO, VILLA POZZI / 8

**CHARDONNAY, CAVE DE LUGNY
'LA CÔTE BLANCHE' / 9**

PINOT NOIR, UNDERWOOD / 9

MALBEC, RUCA MALEN / 9

HAPPY HOUR

4:00-6:00 P.M.

CRAFT COCKTAILS / 6

WINE / 6